

# CASSETTE FOSCARINO

SOAVE DOC CLASSICO FOSCARINO



DENOMINATION:  
CASSETTE FOSCARINO SOAVE DOC CLASSICO FOSCARINO

ALCOHOLIC STRENGTH:  
13,5 % VOL

REDUCING SUGAR:  
3.5 G/L

TOTAL ACIDITY:  
6 G/L

PRODUCTION AREA:  
CASSETTE NEAR MONTE FOSCARINO

GRAPE VARIETY:  
90% GARGANEGA E 10% TREBBIANO DI SOAVE.

PRODUCTION FOR HECTARE:  
ABOUT 80 Q GRAPE HARVEST: MID-OCTOBER.

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MID-OCTOBER.

VINIFICATION:  
THE VINEYARDS IN CASSETTE FOSCARIN ARE SITUATED TO THE NORTH OF THE SOAVE CLASSICO AREA, IN CALCAREOUS SOIL OF VOLCANIC ORIGIN. THE WINE IS MADE FROM A SELECTION OF THE MOST SUN-EXPOSED GRAPES WHICH ARE HARVESTED AT DIFFERENT TIMES ACCORDING TO THEIR RIPENESS. SOFT PRESSING WITH LOW TEMPERATURE MACERATION. AGED IN BARIQUES AND 5 HL TONNEAU FOR 6 ABOUT MONTHS.

ORGANOLEPTIC:  
A SOAVE CLASSICO CRÙ, STRAW-YELLOW WITH GOLDEN HIGHLIGHTS; INTENSE FRUITY BOUQUET LACED WITH A HINT OF HONEY, SCENTS OF VANILLA, DRIED FRUIT AND MARKED MINERAL AROMA; FULL-BODIED, RICH AND SMOOTH ON THE PALATE.

FOOD MATCHES:  
EXCELLENT WITH FIRST COURSE FISH DISHES ELABORATED WITH VEGETABLES; FISH SOUPS; AND SOFT CHEESES

TEMPERATURE:  
SERVE CHILLED AT 10-1

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